

Beginnings

Chips & Salsa

A basket of house-cut corn tortilla chips cooked to order, served with fresh tomato salsa and salsa verdé.

Spicy Bean Dip

Our signature blend of beans and assorted chilies make for an exciting mix of flavors. Served with freshly prepared fried plantain chips &/or our own corn chips.

El Pasa Nachos

House-cut tortilla chips piled with our special blend of melted cheeses, tomatoes, jalapeno peppers, black olives, onions and our signature garlic sauce. Served with fresh salsa and sour cream. **add** braised beef, chicken or pork or (when available, our award winning chili)

Ensalada de Casa

Crisp garden greens with tomato, onion, avocado and black olives. Served drizzled with a cilantro or roasted garlic vinaigrette. Side -
As a dinner entree **add** grilled breast of chicken

Mejillon Cacerola/Cast Iron Skillet Mussels

P.E.I. Mussels sautéed with chorizo (mildly spicy Spanish/Portuguese sausage), tomatoes, garlic, jalapenos, white wine and tossed with fresh cilantro.
As dinner entree w/ rice & beans

Empanadas de Carne

Two golden fried empanadas filled with fresh ground beef and cotija cheese. Served with our chipotle sour cream.

Please note that consuming raw or undercooked foods may increase the chance for food-borne illnesses.

Sustenance

Mexican food is not traditionally hot (in the spicy sense) and so we ask that you please inform your server if you would like us to make you sweat or cry for mercy.

Tacos

Two soft flour or corn tortillas generously filled with our blend of cheeses, crispy lettuce, tomatoes, black olives and your choice of braised beef, chicken, pork or seasoned ground beef. Dinner includes rice and your choice of red or black beans. Sour cream and salsa served to the side. Crunchy corn shells may be substituted.

Taco Salad

It's a big taco shaped like a salad! Or is it a salad that tastes like a taco? Fresh romaine lettuce, tomatoes, onion, black olives, jalapeno peppers, avocado, sour cream & salsa, topped with fresh hand-cut tortilla chips. Crunchy, fresh and tasty! **add** your choice of braised beef, chicken or pork or our award-winning chili

Mejillon Cacerola/Cast Iron Skillet Mussels

P.E.I. Mussels sautéed with chorizo, tomatoes, garlic, chilies, white wine and tossed with fresh cilantro. Served with rice & beans

B's Dinner Burrito

Our classic "dos manos" or two-handed burrito, a large flour tortilla filled with flavorful rice, choice of red or black beans and cheese. [Note: fillings include lettuce, salsa, guacamole, sour cream and chilies unless omitted by request]

add braised beef, chicken, pork or sautéed veggies

All dinner burritos are served with our house-made southwestern slaw.

Baked Burritos

A fine pair of flour tortillas filled with rice and cheese, doused with our house-made green or red chili sauce, sprinkled with more cheese and baked to gooey goodness. Served with choice of red or black beans to the side.

add braised beef, bean, chicken or pork

Golden Chimichanga

Our large flour tortilla filled with cheddar-jack blended cheese, rice, your choice of red or black beans, and then fried to crispy perfection. Garnished with a sprinkling of Cotija cheese. Dinner Chimi served with our house-made southwestern slaw.

add braised beef, chicken, pork or sautéed veggies

Crispy Cheese Quesadilla

A large flour tortilla overflowing with four blended cheeses and crisped on the flat-iron grille. Served with sour cream, salsa, red or black beans and rice to the side.

add braised beef, chicken, pork or sautéed veggies

Enchiladas de Casa

Three corn tortillas filled with a blend of cheddar, jack and queso blanco then smothered in our house made enchilada sauce. Served with choice of red or black beans and our special rice to the side.

add red or black beans chicken, pork or beef

Bandito Steak

Our hand cut 14 ounce rib-eye steak, lightly seasoned with ground seeds of paradise (flowery pepper from West Africa) and grilled to order. Served with fresh cut fried sweet potato fries, house tomatilla sauce and chef's choice vegetable of the day.

Fajita

A sizzling platter of citrus marinated steak or chicken breast, sautéed fresh bell peppers and onions. Accompanied by four flour tortillas, lettuce, tomato, cheddar-jack cheese, sour cream, salsa and (by request) guacamole.

note: corn tortillas may be substituted.



Under 10?

Choice of:

Ground Beef Slider w/ golden fries or rice/ juice or soft drink

Que Pasa Dog w/ golden fries or rice/ juice or soft drink

Mini Cheese Quesadilla with rice or beans/ juice or soft drink

Cheese Nachos/ juice or soft drink

Soft or crunchy taco with choice filling/ rice/ juice or soft drink

Substitute milk for an additional

Additions

Fresh Guacamole small - / large - • Fried Plantains -

Special Rice - • French Fries - • Red or Black Beans -

Southwestern Slaw - • Sour cream - • Spicy-Crunchy Pickles -

Spicy-Crunchy Carrots - • Jalapeno Cornbread -

Que Pasa Garlic Sauce - • Add/substitute (when available) goat cheese -

Beverages

Coffee- ground fresh at Que Pasa - (includes a refill)

Tea (hot or cold) brewed - (includes a refill)

Hibiscus Tea (served over ice) - (includes a refill)

Milk - white/chocolate -

Juice (apple, orange, cranberry, pineapple) -

Pellegrino small - - large -

Shirley Temple or Roy Rogers - (includes a refill)

Fountain Soft Drinks - (includes 2 refills)

Coke • Diet Coke • Sunkist Orange • Sprite • Root Beer



Sweet Dreams

Sopapillas

Crispy fried dough sprinkled with cinnamon sugar and drizzled with tupelo honey -
• add citrus marinated, seasonal fruit -

Lemon Mist Cake

Moist white cake filled with layers of buttercream and lemon curd, and finished with a tangy lemon buttercream frosting -

Chocolate, Chocolate & More Chocolate

Chocolate cake filled with a smooth chocolate fudge filling, finished with a rich creamy chocolate frosting -

Cheesecake

naked -

Garnished with triple sec marinated berries -

Key Lime Pie

A bit of the islands in New Hampshire? -

Sorbet -

Passion Fruit, Raspberry, Lemon or Pineapple

Tropical and refreshing! Garnished with fresh fruit puree.

Gelato -

All gelato desserts are topped by our freshly whipped cream

- **Mexican Chocolate** • (NOTE: small bits of nuts) Smooth chocolate with slight hint of cinnamon
- **Fresh Mint Chocolate Chip** • Cool and refreshing, with chunks of dark chocolate
- **Chocolate Valrhona** • Melt in your mouth, milk chocolate, almost like pudding!
 - **Tahitian Vanilla Bean** • Rich & creamy, with bits of vanilla bean
 - **Coconut** • Delightful treat full of fresh coconut, one of our favorites
 - **Dulce de Leche** • One taste of this and dessert will be your entree!
Ask your server about other seasonal flavors

Specialty Coffees

Start with freshly ground coffee and add your favorite; topped with whipped cream.

Que Pasa Coffee • silver tequila and a splash of Kahlua -

Café Patron • Patron's signature coffee liqueur -

County Cork Coffee • Jameson whisky and Bailey's Irish Cream -

Bebidas de la Cantina

Beers

Sierra Nevada	-	Coors Light	-
Modelo Especial	-	Budweiser	-
Modelo Negra	-	Budweiser Light	-
Dos Equis Lager	-	Odoul's	-
Dos Equis Amber	-	Corona	-
Tecate	-	Corona Light	-
Pacifica	-	LandShark	-
Bohemia	-	Guinness	-
Heineken	-	Ask your server about our seasonal beers	

Wine

House Pours -/glass

Chardonnay • Sauvignon Blanc • White Zinfandel

Merlot • Cabernet Sauvignon • Shiraz

Additional Wines by the glass or bottle are available on our Wine List

Specialty Drinks

Que Pasa Margarita - Frozen - Frozen Strawberry -
Silver tequila, triple sec, and house sour mix

B's Margarita - Frozen - Frozen Strawberry -
Gold Tequila, triple sec, and house sour mix

County Cork Cadillac Margarita - Frozen - Frozen Strawberry -
Cuervo Especial Tequila, Cointreau, Grand Marnier and house sour mix

Tequila Sunrise - Frozen -
Silver tequila, orange juice and grenadine poured for a ray of sunshine

Mojito - Bacardi Superior Rum, fresh squeezed limes and mint leaves. Refreshing!

Caipirinha - Traditional Brazilian cocktail. Fresh lime juice & Cachaca Rum

Bloody Mary - Served in a seasoned rim glass with olives and lime

Bloody Maria - w/ white tequila instead of vodka

For Premium Tequilas & Spirits ask your server for the Spirits & Wine List

Que Pasa reserves the right to limit the number of drinks served to patrons for any reason.

ACCEPTABLE (to Que Pasa Staff & Management) ID IS REQUIRED